



Banana Cupcakes with Cream Cheese Frosting

Level: Easy

Prep Time: 20 minutes

Serves: 24

Cook Time: 15-20 minutes



Cupcake recipe:

1 box Betty Crocker yellow cake mix

2 tsp. baking powder

$\frac{1}{2}$ tsp. baking soda

1 $\frac{1}{2}$ cups mashed ripe bananas

Juice of $\frac{1}{2}$ an orange

3 eggs, beaten, at room temperature

$\frac{3}{4}$ cup vegetable oil

24 cupcake liners

Preheat oven to 350 degrees. Place cupcake liners in two muffin pans.

In a large bowl, sift dry ingredients together. In another bowl, mix the wet ingredients together. Pour the wet ingredients over the dry ingredients and mix together gently until all ingredients are incorporated. Fill the cupcake liners $\frac{2}{3}$ full and bake for 15-20 minutes until tops are golden brown.

Note: If making a cake, grease a 9X13 pan and bake for 30-35 minutes.

Cream Cheese Frosting Recipe:

1 8-oz. cream cheese, softened

1 stick (8 Tbsp.) unsalted butter, softened

3 $\frac{1}{4}$ cup powdered sugar, sifted

2 Tbsp. whole milk

1 tsp. vanilla extract

In a mixing bowl, beat cream cheese with a handheld electric mixer on low speed until fluffy. Add butter and beat until incorporated. Next add sugar, milk, and vanilla and beat until smooth. Refrigerate until frosting hardens (so it's easier to decorate with a star or circle tip.) Frost cooled cupcakes.